

PROFESSIONAL CERTIFICATION PROGRAMME · QATAR / GCC

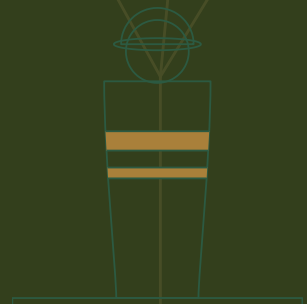
Certified Food Safety Inspector (CFSI)

Build professional, standards-aligned food safety inspection competency
— from hazard identification and HACCP verification to inspection
reporting and compliance evaluation.

CERTIFIED BY NOCN, UNITED KINGDOM

40 HOURS

100% LIVE ONLINE



COURSE OVERVIEW

Professional Inspection Competency, Internationally Certified

The Certified Food Safety Inspector (CFSI) programme prepares professionals to plan, conduct, and report structured food safety inspections to a consistent, internationally recognised standard. Delivered fully online through live instructor-led sessions, the programme combines applied inspection practice with rigorous assessment, culminating in certification from NOCN, United Kingdom.

Designed for food safety officers, QA/QC and HSE professionals, hospitality and catering teams, food manufacturers, and government food control personnel, the course builds a verifiable standard of inspection competency suited to the regulatory environment across Qatar and the GCC.

Course at a Glance



PROGRAMME TITLE

Certified Food Safety Inspector (CFSI)



DURATION

40 Hours



DELIVERY MODE

100% Live Online, Instructor-Led



CERTIFICATION

NOCN, United Kingdom



Delivered live across Qatar and the GCC, with cohorts scheduled to suit organisational needs.

INDUSTRY CONTEXT

Why Food Safety Inspection Skills Matter

Qatar and the wider GCC continue to see sustained growth in hospitality, catering, tourism, and food manufacturing. This growth brings closer regulatory scrutiny from food control and public health authorities, and raises the standard expected of organisations handling food. A workforce that can identify hazards, verify controls, and evaluate compliance with the same rigour as a regulatory inspector is now a practical necessity, not an advantage.



Public Health & Safety

- Foodborne illness and contamination incidents
- Unverified hazard controls in food handling



Regulatory & Licensing

- Non-conformance findings at official inspection
- Licence suspension or restriction



Reputational

- Loss of consumer and stakeholder confidence
- Damage to brand and franchise standing



Financial & Operational

- Recall, disposal and business interruption costs
- Legal liability and claims exposure

A trained, certified inspection workforce is a measurable control – not simply a training record.

8 MODULES • 40 HOURS

Course Modules

01 Introduction to Food Safety & Regulatory Frameworks

Food safety principles and the Qatar / GCC regulatory landscape.

02 Food Safety Management Systems & HACCP Principles

Core principles of HACCP and food safety management systems.

03 Microbiological, Chemical & Physical Hazards

Identifying and evaluating the principal categories of food hazard.

04 Premises, Equipment & Process Inspection Techniques

Structured inspection methods for facilities, equipment and process flow.

05 Temperature Control, Storage & Cold Chain Management

Verifying temperature control and cold chain integrity.

06 Personal Hygiene, Staff Health & Training Compliance

Assessing hygiene practice, staff health and training records.

07 Non-Conformance Reporting & Enforcement Procedures

Documentation standards and enforcement escalation pathways.

08 Risk-Based Inspection Planning & Corrective Verification

Planning inspection frequency and verifying corrective action closure.



WHAT YOU WILL LEARN

Learning Outcomes

On successful completion of the programme, participants will be able to:



Professional Inspection Skills

- Plan and conduct structured food premises inspections
- Apply consistent, standards-based inspection procedures
- Identify physical, chemical and microbiological hazards



HACCP Verification

- Verify implementation of HACCP plans and controls
- Assess critical control point monitoring records
- Identify gaps between documented and actual practice



Risk Assessment

- Apply structured risk assessment methodologies
- Prioritise findings by severity and likelihood
- Recommend proportionate corrective measures



Reporting & Compliance Evaluation

- Prepare clear, evidence-based inspection reports
- Evaluate compliance status against regulatory criteria
- Communicate findings and required actions to stakeholders

TARGET AUDIENCE

Who Should Attend

Designed for professionals with direct or oversight responsibility for food safety across corporate, hospitality, and regulatory settings.

✓ Food Safety Officers

✓ QA / QC Professionals

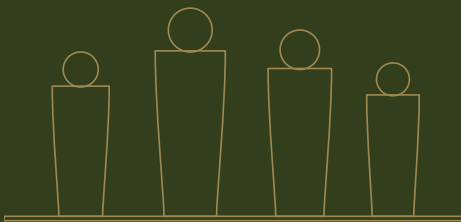
🎯 HSE Professionals

★ Hospitality & Catering Company Staff

🔍 Food Manufacturing Company Personnel

🏨 Hotel & Restaurant Management Teams

📍 Government Food Control Authority Inspectors (Qatar & GCC)



TRAINING METHODOLOGY

How You Will Learn

A structured, applied learning methodology designed to build verified inspection competency, not solely theoretical knowledge.



Interactive Live Instruction

Facilitated live online sessions with subject matter experts, structured for discussion and direct questioning.



Virtual Inspection Exercises

Simulated food premises inspection scenarios that apply inspection technique in a controlled, guided setting.



Industry Case Studies

Analysis of real-world food safety incidents and non-conformance scenarios relevant to the GCC food sector.



Practical Assessment

Structured evaluation of applied inspection and reporting competency against defined assessment criteria.



GETTING CERTIFIED

Assessment & Certification



Written Examination

Formal assessment of theoretical knowledge across all course modules.



Virtual Inspection Assessment

Practical evaluation of inspection technique in a simulated setting.



Inspection Report Writing

Evaluated exercise in preparing a structured, evidence-based inspection report.

Participants who successfully meet the assessment requirements will be awarded the Certified Food Safety Inspector (CFSI) certification by NOCN, United Kingdom, subject to attendance requirements and the awarding organisation's certification criteria.

IMPORTANT NOTICE

Certification is delivered and assessed in accordance with applicable NOCN awarding requirements and OSH TREE's approved scope. Certification outcomes are subject to individual participant performance and cannot be guaranteed in advance.

PROGRAMME BENEFITS

Why Choose This Programme



Compliance Improvement

Strengthened alignment with Qatar / GCC food safety regulatory requirements.



Stronger Food Safety Culture

A visible, organisation-wide standard for food safety practice and accountability.



Qatar-Based Support

Local coordination with an understanding of Qatar's regulatory environment.



Risk Reduction

Lower exposure to non-conformance, licensing action, and incident-related liability.



Skilled Workforce Development

Verified, internationally certified inspection competency within the workforce.



Flexible Live Delivery

Fully online, instructor-led scheduling built around your operations.

Developing Competence. Strengthening Organisations. Advancing Professionals.



REGISTER YOUR TEAM

Build Certified Food Safety Inspection Capability

Whether you are building inspection capability within a single facility or across a national network of sites, the Certified Food Safety Inspector (CFSI) programme equips your people with a structured, internationally certified standard of competency. Cohorts are scheduled live online across Qatar and the GCC to suit your organisation's requirements.

40 HOURS

100% LIVE ONLINE

CERTIFIED BY NOCN, UK

QATAR & GCC-WIDE



ENROL YOUR TEAM TODAY

Contact OSHTREE to schedule a cohort, confirm delivery timelines, and register participants for the Certified Food Safety Inspector (CFSI) programme.



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oshtree.org



Qatar